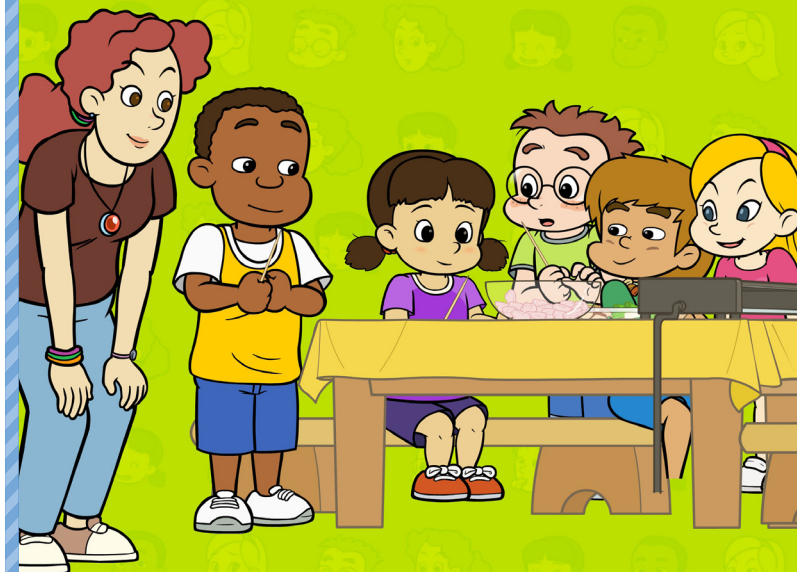


Fun at Kids Central 83 Korean Chicken Skewers



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Fun at Kids Central 83 Korean Chicken Skewers



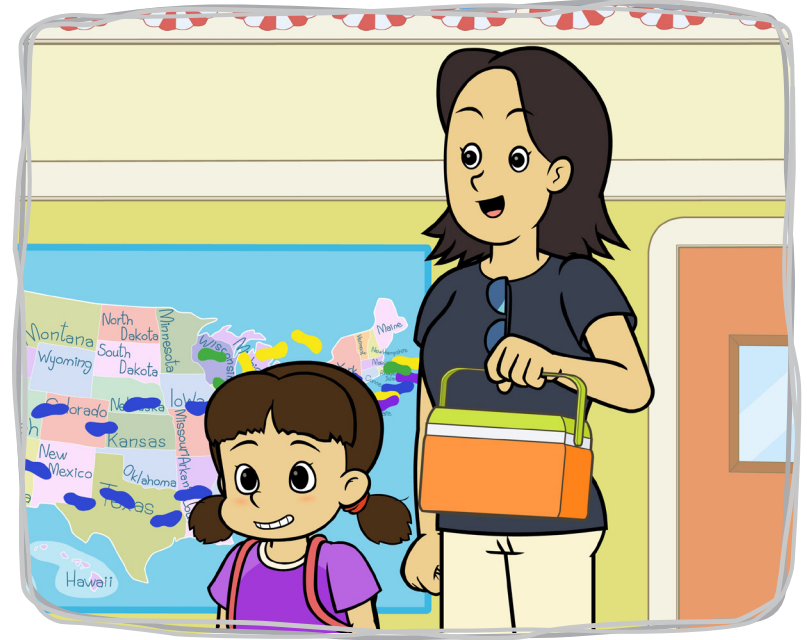


Ready?" Aunt Sujong asked. She was Nina's after-school guest today at Kids Central.

"Ready!" Nina said. Her backpack was filled with special ingredients. "I hope everyone likes Korean food," she thought.

"Aunt Sujong!" Izzie cried.

"Welcome back!" Miss Shelly smiled.



"It's so nice to see you."

"Are you going to play soccer with us?" Bobby asked.

Nina blinked. "Actually," she said softly, "we are going to show you how to make Korean food."

"Does everyone here like chicken?" Aunt Sujong asked cheerfully.



“Yes!”

“Then I think you’ll like this recipe.”

Aunt Sujong took out a list of ingredients.

“Nina, can you read this aloud for your friends?”

Nina swallowed. A couple of ingredients had Korean names. “*Cheongju*.”

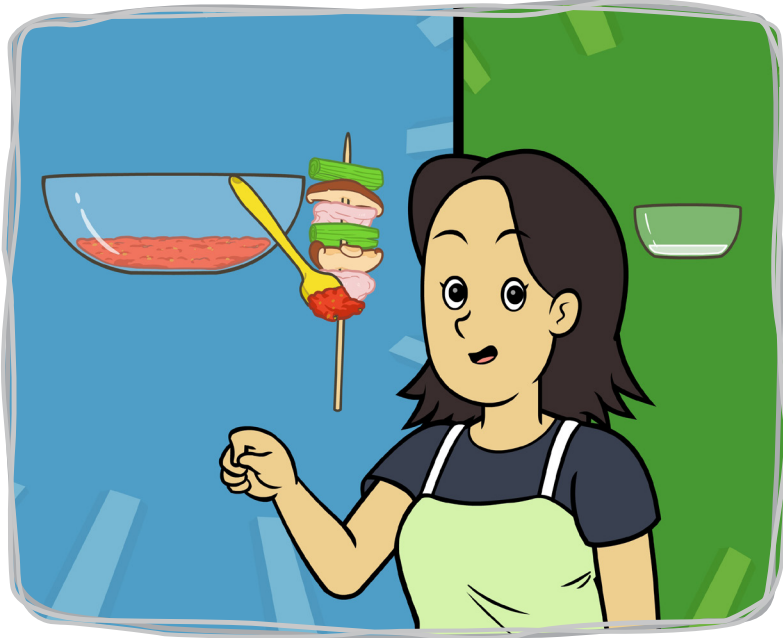
“What’s that?” Ethan asked.



“It’s rice wine,” Aunt Sujong answered.

“We use it often in Korean cooking. I’m glad you’re asking questions.”

Nina kept reading. “Salt and pepper. Chicken. Mushrooms. Green onions. Cooking oil spray. Ketchup. Sesame oil. Soy sauce. Honey.” She paused. “And *gochujang*.”

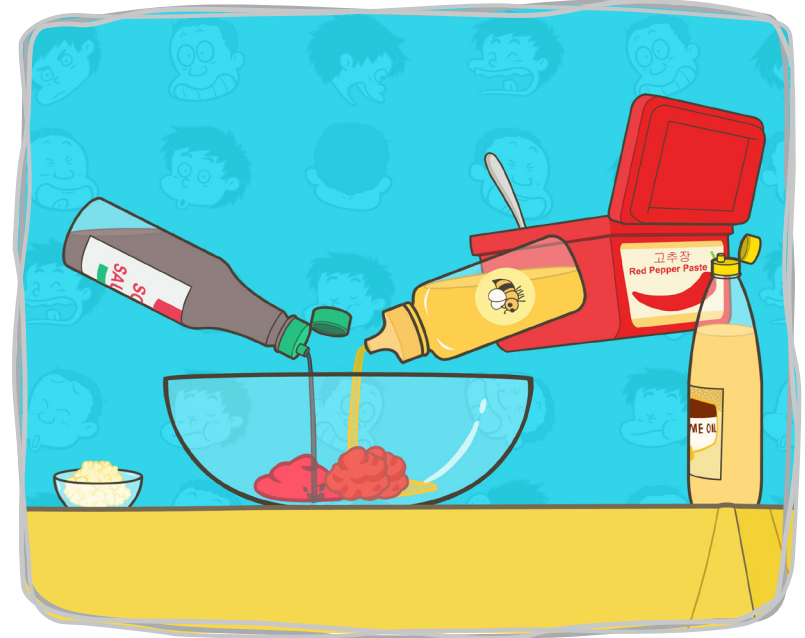


“Go-what?” Bobby asked.

“Gochujang,” Aunt Sujong said. “It’s a red pepper paste.”

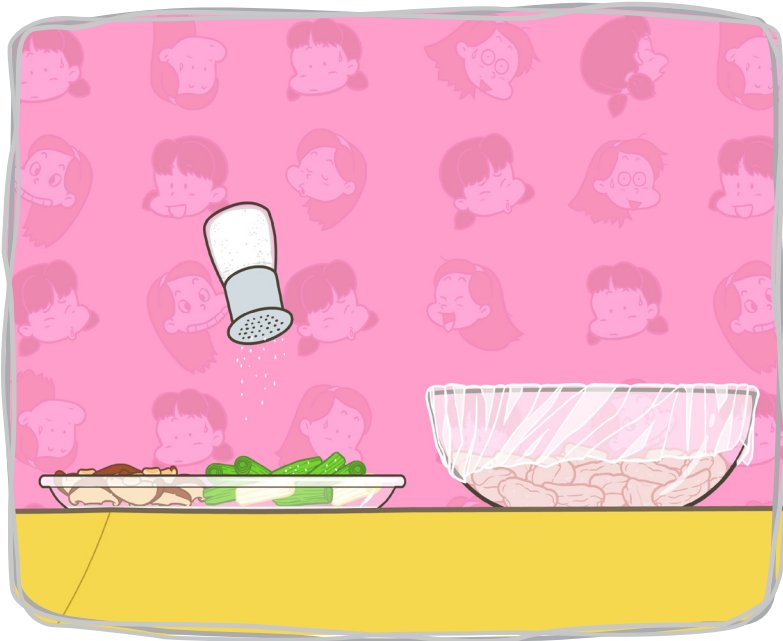
“Let’s get started!” Bobby said.

“First, we’ll make two sauces,” Aunt Sujong said. “We’ll marinate the chicken in one sauce. Then we’ll brush a gochujang sauce onto the chicken while it cooks.”



Aunt Sujong helped the girls cut the chicken, mushrooms, and green onions. Miss Shelly helped the boys mix the sauces.

Ethan and Bobby mixed ketchup, gochujang, honey, soy sauce, sesame oil, and garlic into a bowl. Jason poured cheongju into another bowl for the marinade. Then he sprinkled in some salt



and pepper.

“The marinade is ready!” Jason said.

The girls poured the marinade onto the chicken and covered it in plastic. Then they sprinkled salt on the green onions and mushrooms.

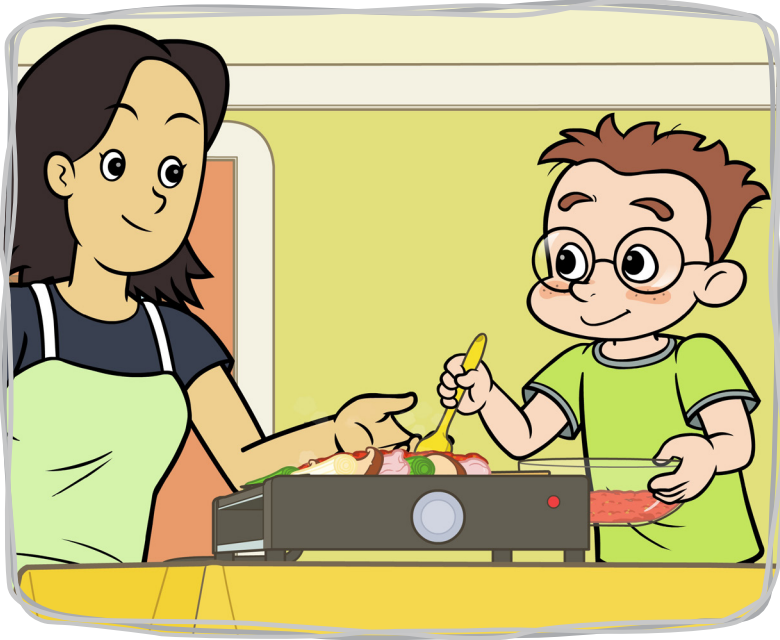
“Great job, everyone. Let’s take a hike while the chicken marinates. When we



get back, everything will be ready,” Miss Shelly said.

After the hike everyone washed their hands. Aunt Sujong handed out skewers. “You each get to make your own skewer.”

Everyone watched as Nina made hers. She carefully put one piece of chicken on the skewer. Then a mushroom. Then a



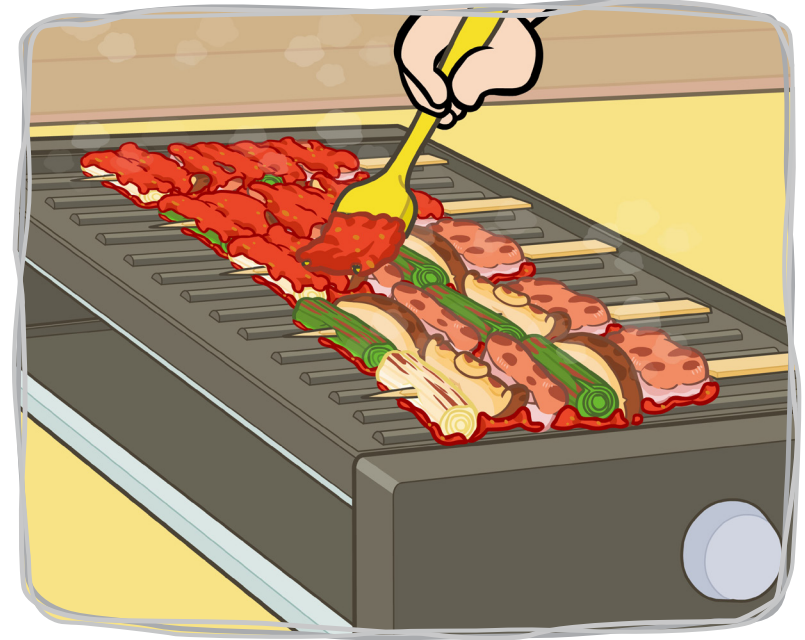
piece of green onion. She repeated until her skewer was full.

Nina's friends made their skewers.

Miss Shelly sprayed cooking oil on an electric grill. "The grill is ready!"

Everyone placed their skewers on the grill. Jason brushed on the gochujang sauce.

"Be careful when you brush!" Aunt Sujong



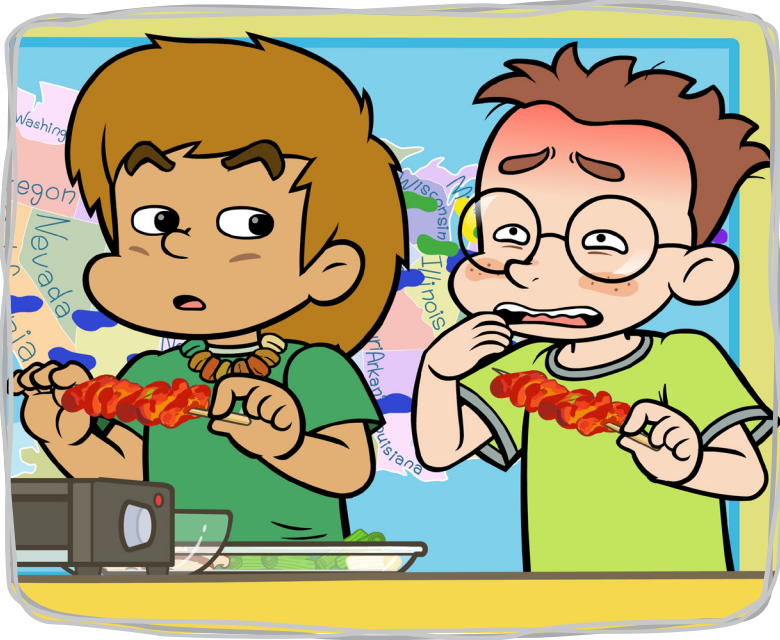
said.

After a few minutes, they turned the skewers over and brushed on more sauce. "Will they be ready soon?" Izzie asked.

"We have to make sure the chicken is fully cooked," Nina said.

Soon the skewers were ready.

Ethan took a bite. "Spicy. And yummy!"



“Too spicy!” Jason said.

“Try putting on some ketchup,” Nina offered.

“Wow. Less spicy . . . and more delicious!” Jason smiled.

“These are so good,” Izzie said.

“I want to try more Korean food,” Bobby said.

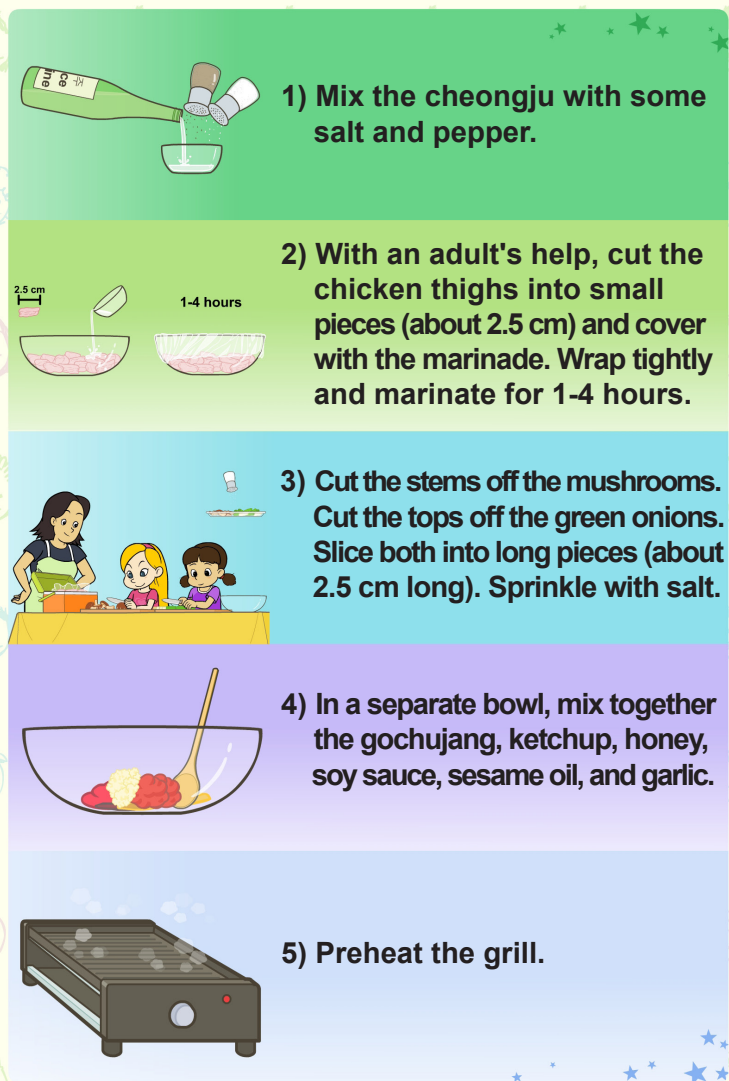


Nina beamed. Her friends seemed to love this Korean food. And that made her own chicken taste even better!

Things You'll Need



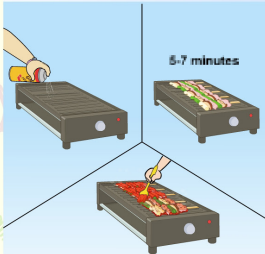
Do It Yourself



Do It Yourself



6) Place chicken, mushroom, and green onion pieces on skewers.



7) Carefully spray cooking oil on the grill. Place the skewers on the grill. Cook for about 5-7 minutes, turning so they don't burn. Carefully brush the gochujang sauce onto the skewers as they cook.



8) Eat right off the skewer or slide the cooked pieces off. Dip in soy sauce or ketchup.



9) Enjoy!